

PICHIET

Lunch Menu Available 12 pm - 3:15 pm

Three Courses €46, Two Courses €37, One Course €28

Gordal Olives Marinated in Orange, Rosemary and Chilli €5.25 4, 8, 12, 13

Smoked Almonds €6.25 1A, 2, (Almond/Peanut)

Starters

Roaring Water Bay Mussels, Braised Leeks, Morteau Sausage, White Wine, Toasted Focaccia 1A, 4, 6, 13

Teriyaki Cured Torched Organic Salmon, Pickled Mooli, Granny Smith Apple, Wasabi Mayo, Coriander 1A, 7, 8, 10, 12, 13

Pigs Head & Black Pudding Croquette, Charred Leeks, Sauce Gribiche, Bayonne Ham 1A, 4, 7, 12, 13

Salad of Heirloom Tomatoes, Stracciatella, Anchovy, Artichoke Barigoule, Oregano Emulsion 4, 8, 7, 9, 12, 13

Mains

Harissa Spiced Lamb Shoulder, Tomato & Cumin Purée, Smoked Yoghurt, Roasted Gnocchi, Courgette, Basil 1A, 4, 7, 9, 13

Barbary Duck Breast, Orange Glazed Endive, Roasted Fennel, Pickled Walnut 3(Walnut) 7, 9, 12, 13

Roasted Hake, Coco De Paimpol Beans, Shiitake, Charred Corn, Sweetcorn Truffle Foam 4,8,13

Knockanore Cheese Agnolotti, Girolles, Baby Courgette, Lovage and Hazelnut Pesto 1A, 3(Hazelnut), 4, 7, 12, 13

Sides

Chips €6.25 1A

Roasted Cauliflower, Miso Butter, Hazelnut €7.75 3 (Hazelnut), 4, 10, 13

Charred Tenderstem Broccoli, Caesar Dressing, Smoked Gubbeen, Focaccia Crumb €7.75 1A, 4, 7, 8, 12, 13

Desserts

Ile Flottante, Crème Anglaise, Irish Strawberry, Strawberry Prosecco Sorbet, Almond & Sesame Tuile 3 (Almond), 4, 7, 11, 13

Poached Peach, White Chocolate Cremeux, Shortbread, Thyme Ice Cream, Olive Oil 1A, 7, 13

Coconut Parfait, Rum Roasted Pineapple, Passion Fruit Gel, Coconut Sorbet 1A, 4, 7, 13

Selection of Cheese, Spiced Fig Chutney, Sheridan's Crackers (€4 supplement) 1A, 4, 11, 13, 14

Some of our dishes contain the allergens listed below.

1 Cereals Containing Gluten 1A Wheat, 1B Rye, 1C Barley, 1D Oats, 1E Durum, 2. Peanuts, 3. Nuts (Almonds, Pistachio, Walnut, Hazelnut, Chestnut) 4. Milk, 5. Crustaceans, 6. Molluscs, 7. Eggs, 8. Fish, 9. Celery, 10. Soy, 11. Sesame Seeds, 12. Mustard, 13. Sulphur Dioxide & Sulphites 14. Lupin

Origin of Beef: Irish. Suppliers: John Stone, McLoughlin Butchers

A 12.5% discretionary service charge will be added to tables of 5 or more. All gratuities and service charge are given directly to our staff.